

## Combi steamer

### FlexiCombi

Electric combi steamer FlexiCombi MagicPilot 6.2 MAXI

MKN-No.: FKECOD621T



world of cooking

### Features

- **MagicPilot** – touch and slide operating concept robust, wear-free, capacitive true colour touch screen, protected behind anti-reflective safety glass; display cleaning mode
- **autoChef** – automatic cooking
- more than 250 preselected international cooking processes which can be individually modified
- more than 350 cooking processes can be saved
- **overview of individual favourites** on the start screen
- cooking process protection against modification/deletion
- adjustable language settings, full text search
- **Manual operation concept** with 12 cooking modes: SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming, Perfection, low temperature cooking,  $\Delta T$ , Sous vide, humidification, baking and rest function
- **ChefsHelp** – user information  
Insertion of information into text and graphics where required during the cooking process
- **VideoAssist** – interactive user assistance with clips featuring professional chefs
- **WaveClean** – automatic cleaning system
- **integrated shower hose**
- **SES** – Steam Exhaust System, steam extraction for safe operation
- **GreenInside** – energy consumption display
- **CombiDoctor** – self diagnosis programme automatic self-test for all relevant appliance functions such as climate and cleaning functions
- **FamilyMix** – efficient utilization of the cooking chamber capacity. Products which can be cooked in the same cooking chamber climate are indicated in a clearly arranged list showing which products belong together.
- **QualityControl** – consistent high quality; perfect results every time regardless of the load quantity
- **hygienic cooking chamber door with sealed triple glazing**
- right hand hinged door
- **hygienic cooking chamber** of corrosion resistant stainless steel

### Accessories

- hanging rack, standard configuration, 6 shelf inserts for GN 2/1, with tilt protection for containers, distance between insert levels 65 mm



FKECOD621T

### Option

- Left hand hinged door
- Two position safety door lock
- Connection for external multipoint core temperature probe (cannot be retrofitted)
- 2nd multipoint core temperature probe (can be used at the same time as an internal multipoint core temperature probe) or sous vide (single point sensor)
- Smokelinside – integrated smoking function
- IPX 6 – Protection against strong jets of water
- Marine version
- USPH version on request
- Prison version
- Special voltage
- Interface for connection to an energy optimization system according to DIN 18875 and potential free contact
- ETHERNET interface

### Product safety



Subject to technical modifications! Version:

8.04.2020

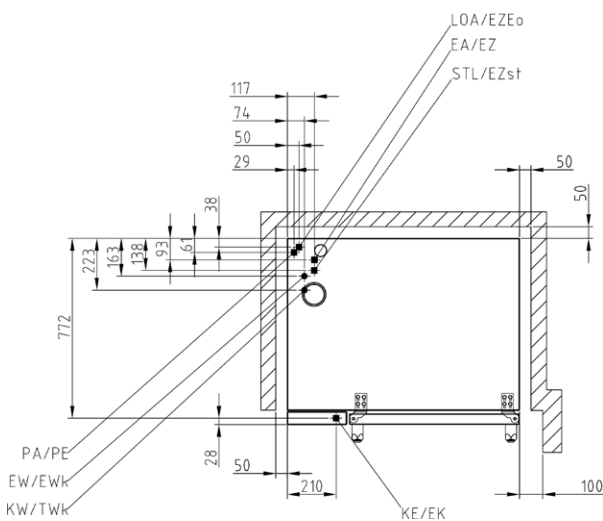
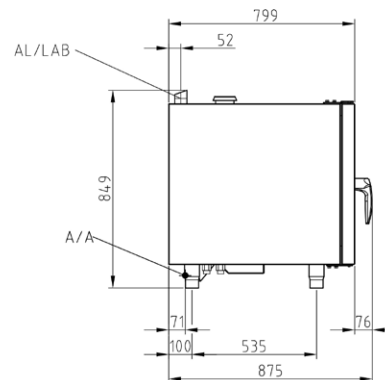
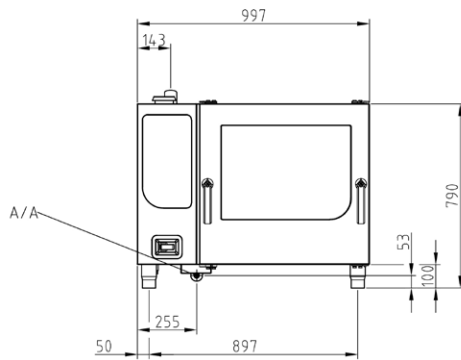
[www.mkn.com](http://www.mkn.com)

Combi steamer  
**FlexiCombi**  
 Electric combi steamer FlexiCombi MagicPilot 6.2 MAXI  
 MKN-No.: FKECOD621T



world of cooking

FKECOD621T



Please find detailed information at  
[www.mkn.com/en/login](http://www.mkn.com/en/login)

## General installation interfaces

### Interfaces provided on site

- Electricity connection (EA/EZ)
- Connection to cold water mains (KW/TWk)
- Soft water (EW/EWk)
- Waste water connection (A/A)
- Exhaust air (AL)

<b>Appliance dimensions (LxWxH) (mm)</b>	997 x 799 x 790
Housing material	1.4301
Dimensions incl. packing (LxWxH <sup>2</sup> )(mm)	1020 x 1220 x 1090
Net weight (kg)	125
Gross weight (kg)	145
max. load weight (kg)	50
<b>Installation instructions; safety clearance in mm</b>	
at the rear	50
left and right respectively	50
recommended clearance for service purposes	500
when the rack trolley is parked on the left	800
Clearance to heat sources on the left	500
Clearance to deep fat fryers on the left and right respectively	at least the length of the hand shower

# Combi steamer

## FlexiCombi

### Electric combi steamer FlexiCombi MagicPilot 6.2 MAXI

MKN-No.: FKECOD621T



world of cooking

FKECOD621T

Capacity	
Quantity of cooked food (kg)	6x 15
Shelf inserts	6
GN 1/1 (530 x 325 x 65 mm)	12
GN 2/1 (530 x 650 x 65 mm)	6
FlexiRack (530 x 570 x 65 mm)	6
Plates (Ø 28 cm on FlexiRack grids)	24
Plates (Ø 32 cm – plate rack trolley)	22
Meals per day	60 - 160

Electricity supply (380 V)	
Nominal power consumption (kW)	18.9
Voltage (V)	380 3 (N)PE AC
Fuse protection (A)	3 x 35
Frequency range (Hz)	50 / 60

Electricity supply (400 V)	
Nominal power consumption (kW)	20.9
Voltage (V)	400 3 (N)PE AC
Fuse protection (A)	3 x 35
Frequency range (Hz)	50 / 60

Electricity supply (415 V)	
Nominal power consumption (kW)	22.5
Voltage (V)	415 3 (N)PE AC
Fuse protection (A)	3 x 35
Frequency range (Hz)	50 / 60

Electricity supply (440 V)	
Nominal power consumption (kW)	20.9
Voltage (V)	440 3 (N)PE AC
Fuse protection (A)	3 x 35
Frequency range (Hz)	50 / 60

Drinking water cold (KW/TWK)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 4 (22.2)
Consumption cleaning (l)	32

Soft water (EW/EWk)	
Water pressure (bar)	2 - 6
Connection size	DN 20 (G ¾" A)
Quality mmol/l (°dH)	< 0.9 (5)
Consumption steaming (l/h)	21
Consumption combisteaming (l/h)	4.6
Consumption cleaning (l)	3

Waste water (A/A)	
Volume flow max. (l/min.)	10
Connection size	DN 50
Quality	max. 80 °C

#### According to VDI 2052 with a connection voltage of 400 V.

Operated without steam condensate hood	
Heat emission latent (W)	3762
Heat emission sensitive (W)	2508
Steam output (g/h)	5539

Operated with FlexiCombi Air condensation hood	
Heat emission latent (W)	1129
Heat emission sensitive (W)	2508
Steam output (g/h)	1662

Noise level (db (A))	< 70
Type of protection	IPX5

Combi steamer  
**FlexiCombi**  
 Electric combi steamer FlexiCombi MagicPilot 6.2 MAXI  
 MKN-No.: FKECOD621T



world of cooking

FKECOD621T

### Further features

- one hand door handle
- non-contact door switch, door lock positions with end stop
- insertable door seal – end user replaceable
- drip pan with permanent drainage
- cooking chamber with halogen lighting behind shockproof glass
- **DynaSteam** – dynamic process-oriented steam quantity adjustment depending on product load
- dynamic autoreverse fan for extremely uniform cooking results
- 5 fan speeds programmable, even 10 speeds in connection with fan intervals
- fan safety brake
- integrated grease separation system
- manual cleaning programme with user guide
- maintenance instructions for external water filters
- **Time2Serve** – enter the required completion time
- **RackControl** – multiple timer
- **ClimaSelect plus** – Climate control in steps of 10 %
- **Ready2Cook** – preheating, cooling down, climate preparation
- **PerfectHold** – keep warm function with SmartCoolDown
- internal multipoint core temperature measurement (up to 99 °C)
- **EcoModus** – reduces temperature of cooking chamber automatically when it has not been charged for some time
- energy supply as required
- reduced heat output (E/2)
- **Integrated heat exchanger**
- **MKN CombiConnect** – PC software equipped as standard to compile cooking programmes, for visualisation, storage and printing of HACCP data
- integrated HACCP memory
- **Professional baking function** – to set baking programmes with humidity injection in ml, a rest period and dehumidification
- manual steam injection/humidification
- timer with start time pre-selection and real time display
- start cooking process with **BarcodeScan** in autoChef
- USB interface, e.g. for software updates\*\*
- cooking process import function using a USB stick
- display flashes after cooking time has elapsed
- loudspeaker, adjustable tone control
- audible signal after cooking time has elapsed
- Potential free contact for external steam condensate hood
- direct waste water connection according to DVGW is possible
- siphon is included with the appliance

### Special equipment

216232	Cabinet frame open on all sides (1000 x 655 x 850 mm)
216251	Cabinet closed on three sides (1000 x 696 x 850 mm)
FKE_AIR_6_10	FlexiCombi Air condensation hood
FKE_AIR_KIT_TEAM	FlexiCombi Air condensation hood for electric stacking kits
845906	Stacking kit for electric table top appliances (6.x + 10.x / 6.x + 6.x)
216243	Cabinet frame open on all sides, 270 mm high (6.x + 6.x)
<b>2/1 GN trays (please refer to accessories brochure)</b>	
202388	Granite enamelled tray, 20 mm deep
10017317	Granite enamelled tray, 40 mm deep
202390	Granite enamelled tray, 65 mm deep
202383	Baking tray – perforated Roasting tray
202386	Roasting tray – non-perforated
206103	Grid
202065	Container, non-perforated, 20 mm deep
202070	Container, non-perforated, 40 mm deep
202066	Container, non-perforated, 65 mm deep
202072	Container, non-perforated, 100 mm deep
202380	Container, perforated, 40 mm deep
202381	Container, perforated, 60 mm deep
202382	Container, perforated, 95 mm deep
216261	Plate rack
216114	Roll-in rack for GN 2/1 crosswise insertion
216264	Transport trolley rack, 850 mm high
850256	Roll-in frame for transport trolley rack
201790	Thermal insulation cover
10014181	Barcode scanner including USB cable for charging
TWO_IN_ONE	WaveClean two-in-one cleaning cartridge

\*\* without surcharge under [www.mkn.com](http://www.mkn.com)

MKN Maschinenfabrik  
 Kurt Neubauer GmbH & Co. KG  
 Halberstaedter Strasse 2a  
 38300 Wolfenbuettel / Germany

Phone +49 (0)5331 89-0  
 Fax +49 (0)5331 89-280  
 E-mail [verkauf@mkn.de](mailto:verkauf@mkn.de)  
[www.mkn.com](http://www.mkn.com)



Please find detailed information at  
[www.mkn.com/en/](http://www.mkn.com/en/)  
 login

Subject to technical modifications!  
 Version: 8.04.2020